

=> s mortierella alliace?

L1 1 MORTIERELLA ALLIACE?

=> d

L1 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2000 ACS
AN 1998:612211 CAPLUS
DN 129:215782
TI Process for preparing highly unsaturated fatty acid and lipid containing
highly unsaturated fatty acid by fermentation
IN Suzuki, Osamu; Ono, Kazuhisa; Shigeta, Seiko; Aki, Tsunehiro; Akimoto,
Kengo
PA Suntory Limited, Japan
SO PCT Int. Appl., 33 pp.
CODEN: PIXXD2
DT Patent
LA Japanese
FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	WO 9839468	A1	19980911	WO 1998-JP891	19980304
	W: JP, US				
SE	RW: AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT,				
	EP 972844	A1	20000119	EP 1998-905757	19980304
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,				
	IE, FI				
PRAI	JP 1997-49337		19970304		
	WO 1998-JP891		19980304		

=> d kwic

L1 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2000 ACS
IT Carbon sources (microbial)
Feed
Fermentation
Mortierella
Mortierella alliacea
Mortierella alpina
(process for prep. highly unsatd. fatty acid and lipid contg. highly
unsatd. fatty acid)